

hot drinks

coffee by Silva Yarra Valley Coffee Roasters

- straight** short macchiato, short black, long macchiato, long black 4.20
classic flat white, latte, cappuccino, mocha 5.00
 Upgrade to Large add 1.00
affogato shot of espresso with housemade vanilla bean ice cream 8.00

hot chocolate

- real hot chocolate** 7.50
 with an extra shot of chocolate
 • MILK • DARK • WHITE • RUBY • CARAMELISED WHITE
- choccamochachino** 6.50
 layered with milk & white chocolate, a shot of coffee and steamed milk
- junior hot chocolate** in our moo mug 5.50
 • MILK • DARK • WHITE • RUBY • CARAMELISED WHITE
- baby chino, baby hot choc** 2.50

tea & more

- certified organic tea** 4.80
 english breakfast, peppermint, lemongrass & ginger, chamomile,
 green jasmine, countess grey, cocoa chai, cocoa relax
- chai latte**
- alternative milk options** almond, soy, lactose free, oat add 0.70

desserts

see dessert cabinet for selection indulgent tasting plate

- indulgent tasting plate** 24.50
 selection of 8 petite freshly housemade pastries and desserts, served
 with fresh cream, a shot of warm milk and dark chocolate
- delightful tasting plate** 14.50
 selection of 4 petite freshly housemade pastries and desserts, served
 with fresh cream, a shot of warm milk chocolate
- cakes, tarts, tortes & pastries** from 8.90
 served with fresh cream and a shot of warm chocolate
- vanilla bean scone (1)** 6.90
 with housemade jam and dollop of cream
- vanilla bean scones (2)** 12.90
 with housemade jam and dollop of cream
- the best brownie** 8.90
 served with our vanilla bean ice cream and a shot of warm chocolate
- hot waffles (available until 4.30pm)** 13.50
 served with fresh fruit, our vanilla bean ice cream and
 - maple syrup or housemade nutella
- sensational sundaes** 18.00
- honeycomb crumble** chocolate, caramel & vanilla bean
 ice cream, honeycomb chunks, fudge sauce
- smashed pavlova** vanilla bean, choc & strawberry ice cream,
 fresh strawberries, passionfruit, fudge sauce
- magical unicorn** choc, mint choc chip & bubblegum ice cream,
 popping candy, choc shavings, twisted sour straps, mango coulis
- chocolate fondue** for two 16.00
 with delicious housemade dipping treats and for four 28.00
 - your choice of chocolate • MILK • DARK • WHITE

cold drinks

iced

- real iced chocolate, iced coffee** with our vanilla bean ice cream 7.50
- iced choccamocha** with our vanilla bean ice cream 8.50
- milk shakes** with our ice cream 8.90
 - your choice of chocolate, caramel, vanilla, mint or strawberry
- kids milk shakes** with our ice cream 6.00
 - your choice of chocolate, caramel, vanilla, mint or strawberry
- spider** with our vanilla bean ice cream and your favourite soft drink 7.90
- smoothies** 9.50

- detox** banana, blueberries, boysenberries, dates, strawberries
- reboot** pineapple, mango, banana, passionfruit
- booster** banana, mango, spinach, lime juice
- vitality** strawberries, mango, raspberries and goji berries
- energise** strawberries, apple, pineapple, dates

alternative milk options almond, soy, lactose free, oat add 0.70
cold pressed juices 8.80

- valencia orange** 100% Australian seasonal oranges
- gingered apple** green apple, ginger, lemon
- fruity watermelon** watermelon, apple, strawberry, lime
- heartbeet** beetroot, carrot, apple, ginger, lime
- daily greens** celery, apple, silverbeet, pear, lemon, ginger, functional botanicals
- sublime pine** pineapple, apple, pear, lemon, mint

mocktails

- elderflower mule** 14.50
 elderflower syrup, lime, ginger beer
 served with a buderim chocolate ginger skewer
- cucumber cooler**
 cucumber syrup, tonic water, mint, cucumber served with a
 lemon lime mint chocolate lollipop
- mango tango**
 mango syrup, freeze dried passionfruit, lemon, soda water
 served with a mango passionfruit chocolate heart pop
- strawberry blitz**
 freeze dried strawberries, vanilla syrup, sugar syrup, soda
 water served with two chocolate coated freeze dried
 strawberries

chocberry creamalicious bowl

- 14.50
- bowl of fresh juicy strawberries, smothered in your choice of chocolate
 • MILK • DARK • WHITE
 - your chocberry bowl will be topped with:
 • SILKY SOFT SERVE VANILLA GELATO
 or
 choose a scoop of our famous ice cream
 • VANILLA BEAN • WILDBERRY SORBET • HONEYCOMB
 • COOKIES & CREAM • BUBBLE GUM • PISTACHIO
 • SALTED CARAMEL • MILK CHOCOLATE



5% surcharge applies on weekends and 15% surcharge applies on all public holidays

100% sustainably sourced cocoa

We care about our chocolate:
 every step of the process and everyone involved.

That's why 100% of our cocoa is sustainably
 sourced through programs that support farmers
 and their communities.

We believe sustainable practices make for better lives
 and better chocolate - helping us to make life sweeter.



Improving the livelihoods
 in cocoa communities through:
 Farmer Collaboration
 Women's Empowerment
 Education & Training
 Child Protection

brunch

sourdough toast (✕ ▲)	8.50
served warm with your choice of: - butter & housemade berry jam from our orchard and local farms or housemade nutella	
brekkie roll (✕)	16.50
fried egg, smoked streaky bacon, hash brown, peperonata, brioche roll, herb mayo	
eggs your way (V ✕)	14.50
poached, scrambled or fried eggs, sourdough	
add	
housemade tomato relish	2.00
smoked streaky bacon (4 rashers), hashbrown	4.50
smoked salmon, chorizo sausage	5.00
avocado, mushrooms, confit tomatoes	5.00
eggs (fried, poached or scrambled)	5.00
big brekkie (✕)	27.00
spicy chorizo, smoked bacon, confit mushrooms, roasted tomato, hash brown, tomato and capsicum relish, eggs your way on sourdough	
smoked chilli scram (V ✕)	19.50
smoked chipotle pepper scrambled eggs, in-house baked croissant, sesame and paprika mayo	
avo stack (V ✕ ▲)	24.90
avocado smash, layered between a crispy bagel smothered in sundried tomato, cream cheese, basil pesto, cranberries, mixed seeds, micro salad	
crispy fritters	21.50
corn, edamame, cherry tomato salad with Greek lemon dressing, avocado and chilli jam	
strawberry granola bowl (V)	15.50
coconut and strawberry yoghurt, granola clusters with mixed dried fruit and nuts, berry compote, strawberry coulis, white chocolate shards	
hot waffles (V)	13.50
served with fresh fruit, our vanilla bean ice cream, a shot of warm milk chocolate and: - maple syrup or housemade nutella	
*Gluten Friendly bread available on request	add 2.00

croissants

french buttery, housemade

plain served with your choice of: - butter & housemade berry jam or housemade nutella	7.50
almond roasted almond frangipane topped with sliced almonds	8.50
local ham swiss cheese, baked	12.50

pizzas

traditional hand-stretched, stonebaked*

margherita (V ✕ ▲)	20.00
traditional tomato base, cherry tomatoes, mozzarella, grana padano, fresh basil	
pesto veggie (V ✕)	22.00
pesto base, pumpkin, capsicum, mushrooms, sun dried tomatoes, spinach, mozzarella	
meat deluxe (✕)	25.00
traditional tomato base, smoked ham, chicken, chorizo, smoked streaky bacon, mozzarella	
bbq chicken (✕)	23.50
bbq base, chicken, mushroom, Spanish onion, spinach, feta, mozzarella	
tropical (✕)	22.00
tomato base, ham, pineapple, mozzarella	
chilli prawn & chorizo (✕)	26.00
Traditional tomato base, prawns, chorizo, confit garlic, mild chilli, fresh basil	

Gluten Friendly bases available on request add 3.00
Vegan cheese available on request add 3.00

lunch

soup of the day	14.50
Served with toasted sourdough and butter Ask one of our friendly team members for today's creation	
beef soba noodle salad (✕)	23.50
tender grilled beef, thai-inspired soba noodle salad, fresh coriander and vietnamese mint, crispy noodles	
pork belly bao buns (3)	22.00
sticky sweet and sour pork belly with pickled slaw, coriander, sesame	
pulled beef ciabatta (✕)	19.50
slow cooked bbq beef brisket on a toasted ciabatta roll with chipotle mayo, pickles, slaw	
wagyu beef burger	24.50
wagyu beef patty, lettuce, tomato, pickles, swiss cheese, mustard, tomato and capsicum relish in a brioche bun, served with a side of golden chips	
fish & chips	24.50
crispy battered flathead, side salad, tartare, lemon, served with a side of golden chips	
chicken parmigiana	27.00
crumbed chicken schnitzel, tomato sugo, heritage ham, mozzarella, garden salad, served with a side of golden chips	
open lamb souvlaki	23.00
oven-roasted lamb, Greek salad of tomato, onion, cucumber, tzatziki on grilled flatbread	
moroccan roast pumpkin salad (V ✕)	22.50
Moroccan roast pumpkin wedges, buckwheat, pomegranate, mint, feta, citrus and herb vinaigrette	
chippies (V ✕)	12.00
served with tomato sauce and aioli	

good to go

please see today's selection of fresh & toasted sandwiches & baguettes in our display cabinet from 12.50

kids

corn fritters (V)	12.90
corn fritters, avocado, relish	
bacon & egg (*)	12.00
smoked streaky bacon, egg (fried, poached or scrambled), sourdough	
waffle sandwich (V)	12.00
maple syrup, vanilla bean ice cream, topped with fresh fruit, served with a shot of warm milk chocolate	

kids moo lunch boxes

all served with your choice of: apple & blackcurrant, orange juice box or bottled water

popcorn chicken & chips	12.50
cheeseburger & chips	12.50
margherita pizza (V ✕ ▲)	12.50
ham & cheese pizza (*)	12.50
croissant swirl	12.50
your choice of ham and cheese or Vegemite and cheese croissant swirl, giant choc chip cookie, fresh fruit cup	
fish & chips crispy battered flathead, golden chips, tomato sauce	12.50
add frog in a pond milk chocolate mousse, white chocolate frogs	add 5.50

ALLERGEN GUIDE

(V) Vegetarian

* Gluten Friendly Ingredients Available ▲ Vegan Ingredients Available

All food, desserts and beverages may contain traces of wheat, dairy, soy, peanuts, almonds, cashews, hazelnuts, macadamias, pistachios and walnuts

Please advise our staff of any food allergens or intolerances you may have. Further information can be provided that may be of assistance.

please turn over for drinks & desserts menu